THE COMPLETE MALTSTER and BREWER;

BEING

A BRIEF DISSERTATION

IN DEFENCE OF

LONG GROWN MALTS,

To which is subjoined,

A SHORT APPENDIX,

SHEWING THE

TRUE AND ANCIENT METHOD

Of Making and Brewing

LONG MALTS.

THE WHOLE FOUNDED ON PRACTICAL PROOF.

By a WELL-WISHER to his COUNTRY.

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READER.

THE ſubject under the foregoing title is without all doubt the trueſt, compleateſt and moſt beneficial diſcovery that ever was made on this branch of buſineſs, and anſwers to all that can be wiſhed for to the happineſs both of the brewer and publican.

As to the brewer's part, he is hereby freed from all hazards, complaints, returns, and foul bottoms; and more than that, he is delivered from under the hatches of any ſervant, be he never ſo

great a pretender; becauſe he is maſter of all the myſtery in his own breaſt. And as to the publican, he waits on a temptation that makes him alive. The depravation and corruption that attend our beers being become univerſal, and never like to obtain a cure any other way, the author of this treatiſe, who is an antient gentleman, has been prevailed on to let it be publiſhed for the benefit of his country.

Inexpreſſible damage is ſuſtained as well in brewing, and malt-diſtilling, as in the making of vinegar; and yet people are ſo blind as to think a ſervant brewer can mend it.

This work has been under above thirty years practical proof, with much

much labor, ſtudy, and expence, that the country might not be impoſed on.

Some authors have taken in hand to write on the brewing buſineſs, which we have reaſon to believe they never had a hand in it themſelves, nor know any thing practically of it. It is plain their ideas are only ſpeculative, and their works are ſtuffed and clogged with ſo many criticiſms and needleſs rules and methods, both puerile and chargeable, as well as quite foreign to the true nature of the work; that, inſtead of mending the buſineſs, they have left folks in the dark, and the brewing trade has waxed worſe inſtead of better for theſe forty

years paſt. But in this work is laid open, at one view, the true cauſe of good and bad beer; ſo that the brewer may go on in his buſineſs with pleaſure, profit, and no complaints.

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THE INTRODUCTION.

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THAT there is a juſt complaint of our common malt-drinks at this day in many parts of the kingdom, will doubtleſs be generally granted: nor is it to be wondered at, if we rightly conſider what it is that is made from, our new faſhioned ſhort malts, which are now in ſo great eſteem, though, in one ſenſe, they are no malt at all: for there is as much difference between them and true malt, as between a man and a boy, or a man and the image of a man; for indeed, inſtead of malt, it is but the image of malt; and to ex-

pect right ſtrong beer from ſuch, will always prove a meer falacy and diſappointment: for can it be poſſible that life ſhould com⁹ out of death? or ſtrength out of imbecility or weakneſs?

That from which the ſtrength and ſpirit ſhould be had is killed in the birth, and never comes to perfection; becauſe, forſooth, a ſpecial regard muſt be had to the body and flour of the malt; imagining that, becauſe the flour of grain makes bread, it will make beer alſo: but to this I muſt ſay No: *for let it be conſidered, whether the flour of the grain that has been ſapped and drenched ſo for growth, can be like to the pure genuine flour in it's own native quality. Though ſome will pretend to much ſpirit in flour by fermentation*

and

and extraction. But let them pretend to the utmoſt, it is more imaginary than real, and more eſpecially in the drenched and inſipid flour of malt.

For any one to think of raiſing a fat and full bodied wort out of the flour of ſhort malts, makes me remember that, among the wonders of nature, we are told of a real pearl in a toad's head: but I could never meet with any that could ever produce ſuch a thing; and indeed the one is as much to be expected as the other. You would not deem it a bad thought in you, when you go into a market, to guard againſt a pickpocket. Now the ſame precaution would I uſe, when a chap ſhould put into my hands a ſample of round bodied ſhort malts: for as ſure as I am liable to ſuſtain

damage

damage by the one, ſo ſurely I ſhould ſuffer by the other. Again; ſuppoſe you to be a baker inſtead of a brewer, and that you had bought of a chap a quantity of wheat, expecting it to be good and clean, and to be delivered as ſuch for your uſe: when it comes to hand, there appears ſo much rye, bladders, and cockle in it, perhaps not above one third of it good wheat, and you be obliged to take it, would you not think yourſelf cheated?

This is the very caſe of the brewer. He buys a quantity of ſhort plump malts, expecting them to be right good; but upon trial finds perhaps ſo many baſtards and clinks in them, that not above one third of it proves to be malt.

This cheat is parallel, only with this difference, that the baker will ſoon

ſoon ſee into his, but the brewer is blind. It is quite repugnant to all ſenſe and reaſon, to expect ſpirit and ſtrength from that which is but dead earth, namely, the flour of the grain: for why is it ſo ſteeped and marred with moiſture, but for eviberation and growth? From which growth, or renewed part, is to be had all our ſpirit and ſtrength, commonly called the acroſpire or backſpire; I ſay, from which only is to be had the life and eſſence; and not from the flour, which is but dead earth, wherein the backſpire takes its nutrition; and as the one gathers, the other ſpends, and becomes much worſe than native flour itſelf; for though you taſte a ſeeming ſweetneſs in the flour, more or leſs, according to the growth of the acroſpire, yet

yet that ſweetneſs is but reinfuſed or borrowed from the acroſpire, and is not an innate ſweetneſs of itſelf. Therefore this inference muſt be obvious and plain; that more growth of acroſpire, and a lighter body of flour, would effectually ſolve our grand enquiry. In reality, the want of this is the ſole bane of all our beers, and all our rape vinegars, as well as of the produce of ſpirits to our malt diſtillers. A trial of this will ſufficiently prove the truth of what is here aſſerted.

It is to be obſerved, that our predeceſſors had little or no acquaintance with theſe our artificial malts; the general riſe of them, according to our reckoning, was about fifty years ago, at the coming in of pale ale. Our fathers uſed to call the half-grown malts, baſtards:

baſtards: but we find now by reading, that they muſt no longer father any ſuch ſcandal; for ſince that time, they are in a ſenſe become legitimate; and, which is worſe, the error become traditional.

But, for example, let a couple of griſts of malt be taken of equal number of buſhels, and let it be owned that both have been cured on the kiln as they ought to be; the one to be the ſhorteſt and plumpeſt that can be got, which is now a-days thought to be the beſt, and the other to be acroſpired in the growth till the flour be quite waſted: yet, though I grant that there will be a very great diſparity in their weight, I will venture to ſay, and I know I have truth on my ſide, that, when both have been ſteeped in the brewing, with an equal quantity

quantity of liquor, the latter ſhall produce one third more of wort, and five times fatter, finer, and ſtronger than the other, and that the more age that beer ſhall have, the more it will mend, while the contrary ſhall be the caſe of the other.

What deteſtable work is now a days made in brewing! the bad qualities that attend our beers are numerous; but may be compriſed in theſe three terms, viz. foul, weak, *and* ill-taſted. *Too obvious indeed!*

The owners are ready to think, that the fault is in their brewers; then, for trial, they change their brewer; and when that is done, they find, perhaps, no amendment, or rather worſe. They then fly to the liquor, namely, the water with which they brew.

Great

Great ſpeculations and lectures are held thereon; as if there was in water ſuch a deſtructive difference as they pretend: but that, perhaps, not ſatisfying to fancy, they fall upon the boiling; not boiled enough, as if what they had, were given them by providence on purpoſe to throw away: or, perhaps, under-hopped, and who knows what? When people are once loſt in their road, whither will they not wander?

In order to rectify this bad œconomy of brewing, ſome authors have taken a great deal of pains in writing and publiſhing on that ſubject; and particularly of late, the author of the London *and Country Brewer, whoſe obſervations on barleys, and ſoils, on growth, on waters, and on the*

the buſineſs of brewing, are real ly worth imitation, eſpecially in the ſecond chapter of the firſt volume. Had the key of that work been encour aged, there would, underhand, have been the moſt compleat performance of all extant on this ſubject at that time.

But what do all thoſe rules and methods ſignify, though never ſo ingenious and artful? Art can never come up to nature: the key of ſound work in brewing (which is the thing here pleaded for,) is nature itſelf; therefore there is no need of the aſſiſtance of art. It is ſuppoſed, that where arts are made uſe of, it is to ſupply the deficiency of nature; and on that ſide of the queſtion, thoſe rules and methods may be very uſeful and neceſſary: but if true nature itſelf

can

an be attained, how much rather is
t to be choſen!

From hence then let it be conſider-
d, that the goodneſs or badneſs of the
eer does not ſo much depend on the
rt of the brewer, as ſome think;
for the brewing is but the product or
ffect of an antecedent cauſe, which
s malt, and as is the cauſe, ſo is the
ffect; therefore, if due care was
aken of the original, or cauſe, on
which the work depends, there will
ot appear ſuch a wonderful art in
rewing, as ſome imagine.

Have we not heard that, in our
ore-father's time, there has been beer
rewed at the birth of the firſt child,
nd kept until the wedding of that
hild? Now do you imagine that to
ie in the art of the brewer? If it
id, then we muſt conclude, that art

 died

died with them; becauſe ſuch an example is now ſcarcely to be found; for if we ſuppoſe it to have been done by ſhort malts, it would be as frequently met with now as ever, ſince ſcarce any thing but ſhorts are now made; but inſtead of meeting with beers that will keep twenty years, our preſent brewings will hardly keep twenty days, though performed by a profeſt artiſt.

Again, where are our famous old berry-brown Engliſh beers that have been ſo much renowned through the world, above all other drink, preferable even to wine, ſound, wholſome, and fattening to Engliſh bodies, and fit for carrying to eaſt or weſt Indies without changing? The like can hardly be ſaid now of our new invented bubbles of pales and ambers; the which are not worthy of the leaſt

compa-

compariſon; and for any perſon to think or pretend to do the like now, viz. *to make right ſound ſtrong beer, as has been, with our preſent ſhort malts, is like going about to build a brick houſe without mortar. There is as much proſpect of ſucceſs in the one, as in the other. But for any perſon now to talk in vindication of acroſpired malts, would ſeem the moſt ridiculous of all things, a meer illuſion, and impertinence, void of all reaſon and conſiſtency, and deſerving the banter of all companies. Such are the polite wits of our age, who never ſaw the difference. But the wonder in a meaſure ceaſes with me; becauſe I know pretty well the predominance which that blind reaſon has in the world. Only let it be aſked of thoſe our pepper-hot advocates for*

ſhort malts, whether any of them did ever, by trial, prove the difference in brewing between the one and the other? which I am ready to queſtion whether there be one in five hundred now to be met with that has. The perſon who has not, muſt be ſaid then to talk without book; and conſequently his arguments will be of but little authority. If any ſhould be met with that has, I perſuade myſelf that he will not be ſo forward to enter the liſts againſt me in this work; being convinced by example, which is more than precept. For a man to anſwer a matter before he hears it, is folly and ſhame to him; and ſo it may be applied to him that condemns this notion before he trys it.

It muſt certainly be expected, that this notion of acroſpired malts, will be mouthed and exploded by many, yea, the

the greateſt part of mankind: yet, nevertheleſs, it will always be found to be the ſtandard of truth in the work, and all the arts and methods that man can invent, will never come up to it.

What a perplexity and toil are many of our brewers in at this day? They ſpare no coſt nor pains, they add more malt, and yet the beer is found fault with. They fret and fume, and purpoſe to mend the future, and yet they come ſhort; and all this is becauſe the true key is wanting, viz. *full grown or acroſpired malts; for that is the truth of the work, and will infallibly ſolve all doubts, remove all thoſe evils which attend you, and anſwer all your expectations; for, in ſhort, it is the true* fiat *of the work.*

As to rules and methods of brewing, I pay but little regard to them: but if any are curious that way, I refer them

to

to the London and Country Brewer, wherein there is great variety, and in the moſt compleat manner.

There are ſuch excellencies in acroſpired malts, as would require a larger account than there is here room for.

In the firſt place, they are not ſubject to fire-fang.

Secondly, They are void of baſtards and clinks.

Thirdly, They are not ſubject to raw nor rope.

Fourthly, They do not fret or bliſter in fermentation.

Fifthly, They are void of foul bottoms in the barrels.

Sixthly, They yield a good tail of ſmall that will keep.

Seventhly, Butt or keeping beer may be as ſafely brewed with them in July, as in March, provided only that the brewer be careful to lay his worts thin

to prevent a fox, which chiefly attend fat worts when the nights are as warm as the days. The notion of peaſe bloom, and weeds being up in the water, is but a meer old woman's rockſtaff.

But truth is of a prevailing nature, and needs no long arguments, nor fine words of rhetoric for its aſſiſtance. Whoever ſhall dare to put it to tryal in this caſe, will preſently perceive it ariſe to his abundant ſatisfaction. This our candid reader is deſired to notice; as he is alſo requeſted to believe, that this attempt is not made with an intent to oppoſe the new general notions of the world; nor with a deſign to breed ſquabble, or contentions amongſt our countrymen; nor of ſcribbling with a view to money; but with a real meaning for the benefit of the public, from a ſenſibility of the many difficulties and calamities under which they labour,

labour, through the univerſal error of ſhort malts.

In fine, this tract is not offered as a ſubject of meer theory, or ſpeculation; for the author thereof is one that has made upwards of thirty years obſervation on the buſineſs of brewing, and for about half the time he has been engaged in the work of common brewery, where has been wetted frequently above an hundred quarters a week (which is no ſmall office out of London,) and has had ample experience of both ſorts, viz. *long and ſhort malts, and does, from his own experience, affirm, that the true ground and foundation of ſound work lies in long-grown acroſpired malts, and not in the other. He that believes in this will reap the advantage; and he that believes not, may abide in his own way, and mend if he can.*

THE

THE

Complete Maltſter, &c.

CHAP. I.

Shewing wherein the MALTSTER is cheated.

MOST certainly the primitive deſign of all buſineſs, whether by merchandize or manual occupation, is the proper recompence or benefit that ſhould ariſe therefrom; and in reſpect to this branch of buſineſs, it lies chiefly in the increaſe of the work, both as to the malt and comb in chive, wherein our induſtrious maltſter ſhould have a proper recompence and benefit

for his labour: but by our ſhorts, he is robbed and cheated of both; for now it is brought to ſuch a paſs, that nothing but a growing market can ſecure him. When the market chances to flag, as it often does, ſo that malts are ſold at a barley price, his poor increaſe will not ſecure him from loſs, and therefore, in the end, the principal muſt ſuffer.

Here lies the very caſe, that the malting buſineſs was better to our fathers than it is now; for they worked and traded upon a greater certainty, that if the markets did not exceed a barley price, they were ſecured from loſs; nay, they could afford their malt at a barley price, and yet get money; but if markets happened to ſtir, their benefit was ſtill greater.

If malts were ever the better by working them to a ſmall increaſe, then,

to

to work them long, as is here propoſed, would be a cheat to the buyer: but ſo far from that, the effect proves the contrary, and evinces that, inſtead of being better, they are worſe, the diſadvantage whereof does not once fall upon the buyer, but on the maker.

If there were any one good property attending our ſhort malts, either to the buyer or to the maker, we would do them juſtice: but we know not of one, except it be in the grains for hogs; for as to the buyer, if he keeps them a little in hand they will be ſure to give, turn raw, and breed quantities of weevils; and as to the maker, by that way of working he works upon a dead horſe, not having the increaſe that he ſhould have.

As grain which is to be made into malt muſt be prepared for growth, in order to the obtaining of it's quicken-

ed part, which is the acroſpire, the new life that anſwers all ends and purpoſes for which it was deſigned; ſo to argue againſt the growth, is to argue againſt all ſenſe and reaſon, and alſo againſt the laws of nature, which always tends to perfection in itſelf, as well as againſt the primitive deſign of the thing when firſt found out.

Surely never did a wilder and more inconſiſtent notion ſpread over the world in any one thing, than in this of ſhort malts, quite degenerate from all reaſon, nature, and good properties.

Were this deluſion once looked into, and our country men not to be ſo ſcared at the growth of our malts; then would be ſeen all the good properties that could be wiſhed for, both in beer, malts, body, and purſe, and our induſtrious maltſter would meet with more

more encouragement, and work upon a ſecurer bottom, by having his proper increaſe, according to the primitive deſign of that buſineſs; whereas, by ſhorts, he is robbed and cheated of the juſt and due benefits of his labour.

If, indeed, his loſs was any body's gain, the antitheſis might be allowed to continue; but as no other party in the affair reaps any advantage by the ſhorts, the greater is the hardſhip upon our induſtrious maltſter, by the coming up of ſuch a deſtructive innovation. But we proceed to our ſecond chapter.

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CHAP. II.

Shewing wherein the BREWER is cheated.

THE main baſis on which the brewing buſineſs depends, is length and ſtrength, whether to the common brewer or kettle brewer, commonly called the victualler; I ſay, the main ſupport of the buſineſs is length and ſtrength, and herein our brewer is deſperately cozened and cheated by ſhort malts.

For let it be obſerved in the firſt place, that they imbibe much liquor, and yield but little worts: and in the ſecond, that the worts are ſo fouled by ſuch a quantity of dead flour, that the ſpirits are clogged and cannot get up

up in fermentation; which is a cauſe of weakneſs.

Again, our round bodied ſhort malts are ſo ponderous, and lie ſo heavy upon the kiln, that the heat cannot have that free paſſage through them as it ought to have. This renders it neceſſary to continue a great heat for drying them, ſo long, that the little and weak acroſpire which is in the grain, is perfectly periſhed by the fire, and the malts muſt unavoidably take a fire-fang; which is another cauſe of weakneſs.

But there are three inſtances farther for our brewer to obſerve, as bad properties which attend our ſhort malts; and theſe are, firſt, in his maſh. When the firſt maſh is quite done rowing up, after which it muſt ſtand it's proper time to infuſe; inſtead of the goods riſing up to a dry thick

head at top, as they ought to do, the liquor aſcends, and the goods ſink to the bottom, as in a ſtarch vat, by reaſon of ſuch a body of dead flour; and unleſs great nicety be uſed in taking the liquors, as well as in rowing up, they will oftentimes hang in the tap. The ſecond obſervation is in his guile tun, when working; and this is, that as ſoon as it is gathered up to a white curdled and ſort of ſpired head; inſtead of holding on ſo until it be high and tough, as it ought to be, it will preſently flab and turn to a blubbery fretting and bliſtery head, and will never recover a ſpirit to clear itſelf ſo as to preſerve the beer from a raw, or prick, or ſome other damage.

A third obſervation is to be made in the yeaſt or barm. Inſtead of the yeaſt proving dry and tough, with a body,

body, as it ought to be; it proves thin, weak and oily, and the beer cannot be ſeparated from it; neither is there half the produce or crop out of the guile, that ſhould be; nor will it perform with the bakers as it ought to do, or formerly has done. Some of our old bakers, yet living, will readily certify this. But yet farther, another remark is to be made againſt the brewer, and it is none of the leaſt. It is, the large foul bottoms which thoſe bliſtery guiles make, to the great increaſe of returns, eſpecially to our common brewers; a very ſinking article in their way.

There be other ſubſequent evils which might be enumerated, to the great prejudice of the brewing buſineſs, by ſhort malts. But the foregoing are ſufficient to remove our wonder, that the brewing buſineſs has

declined

declined ſo much of late years, that many brewers have failed, for want of being able to get a living profit by their trade: it being very plain, that the brewer is cheated in his length, that he is cheated in his ſtrength, that he is cheated in his returns, that he is cheated in his yeaſt, and that he is cheated in his foul bottoms. But we now paſs to our third chapter.

CHAP.

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CHAP. III.

Shewing wherein the PUBLICAN is cheated.

IN whatever commodity a man deals, if he is obliged to pay as much more for it as it is worth, we muſt conclude that he is cheated. This is the caſe of our publican, if he deals with a common brewer who works on ſhort malts, and is thereby not capable of making his beer ſo good as it ought to be. The publican is then cheated, becauſe he pays a price for good, whereas it proves otherwiſe.

But you will ſay, that if it does not anſwer, he may return it. He may ſo:---but what does he benefit by that? for his relief will be but a hair of the ſame dog, as he will ſoon find; for

for as cunning a gameſter as he may think himſelf, the more he plays, the more he is cheated; and as to the daily complaints yelled in his ears from his company, that his beer is not good, that it is foul, or ſmall, or prickt, or bitter, and cannot be drank; then, perhaps, pay and go their ways, or do not drink half ſo much as they would otherwiſe, ſo that, it may be, not ſo much is taken in the week as will find the houſe; all this muſt be a great perplexity to him.

The life of the publican conſiſts in a proper temptation of liquor. If he miſſes that, the battle is loſt, and he falls a prey to his grand enemy the brewer, who is ſuch a lover of plunder, that the worſt lumber in the houſe cannot eſcape him.

But our publican's paying more than his commodity is really worth, and buying

buying what he cannot ſell, is not all the cheat he ſuſtains; for he ſuffers in his bottled-ale, if he be one that is ſo induſtrious as to put up for the bottle trade, and his beer be brewed of ſhort malts. Let his cellar be never ſo good, I will anſwer for it, that, after a little while ſtanding, and a little change of weather, out of one groſs of bottles, one quarter ſhall flie in pieces; and then, not only the beer is loſt, but likewiſe the bottles. Here you will ſay, that he may force it, or throw it down in the barrel before he bottles, and that then it will do, but he will find himſelf miſtaken in this: for there are many barrels of ale brewed with ſhort malts, which it is paſt the ſkill of any cooper to throw down, let him be as conceited as he will; and frequently that

which

which he thinks he has conquered, will, after he has done, not be worth a ruſh.

There be other diſadvantages under which our poor publican labours, through the preſent manner of fowl brewing: the conſequences of which are, that not only his beer proves ſuch that ſcarce any body but porters and the meaner ſort of people will drink it, who perhaps pay with more chalk than money; but alſo, oftentimes, his keeping beer that is laid in with a deſign when time comes to do ſomething famous by old mellow beer; I ſay, when the time comes that it ſhould be tapped, it proves ſo altered for the worſe, as to be of little or no ſervice; and though he may return it, yet the diſappointment is of great damage to him.

Thus,

Thus, by ſhort malts, our publican is obliged to ſhare in the common cheat. But we proceed to our fourth and laſt chapter.

CHAP.

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CHAP. IV.

Shewing wherein the DRINKER is cheated.

WE will ſuppoſe our drinker to be one that frequents the tap-houſe pretty much: for ſome beſt approve of that way of living, and if they be young men, they take the readieſt way to become old before their time. Their labour and little ſubſtance are waſted in a bad commodity, ſo as many times to occaſion great want, neceſſity, and unhappineſs to thoſe that appertain to them. Indeed, if time, money, and neceſſaries, were all that were ſpent in ſo bad a purchaſe, there might be a poſſibility one day or other of a retrieve:

trieve: but while ſuch an alliance is carrying on, the moſt valuable treaſure of all muſt be at ſtake, which is, the health of bodily conſtitution:---- A breach once begun there is very difficultly made good again.

Therefore the loſs that our drinker ſuſtains is greater than all. Our doctors and phyſicians may very well exclaim, as they do, againſt malt liquors to their patients; for indeed the bad effects are too obvious. How ſubject are they to bring on fevers and inflammation of the lungs, cholic, gravel, and rheumatiſm, which, in the memory of man, never were ſo frequent among young folks, as they now are.

On this ſubject take a common inſtance of the modern nature of our malt drink, not only as to diſeaſes, but to death itſelf. Let but a young tap-landlord ſet up, who may be a

little ſprightly and ſociable tempered, free with his gueſts, and who has acquired a tolerable branch of trade:--- perhaps in his firſt year he may take ſuch a fluſh of body that his cloaths will grow too little for him, and he become the wonderment of his neighbours;---but by and by he is ſeized with a fit of illneſs, and this is followed with ſuch a turn in his conſtitution, that the liquor which his body fed upon before, will now feed upon his body (as a caterpillar does upon a cabbage) till he is paſt all hopes of recovery. But to be ſhort, as intended. Through the unwholeſomneſs of our malt drink of late, have been occaſioned many diſeaſes; to the diſabling and to the ſhortening of the lives of numbers, as every phyſician can atteſt. Now this might be abundantly remedied, were but the true key of the work taken

up.

up.---Therefore, our drinker that makes himſelf too free with ſuch beer, makes too free with his conſtitution, and will ſuſtain the greateſt loſs of all.

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Some common Objections Anſwered.

OBJECTION I.

TO run the malts ſo as to make them acroſpire out, as is here recommended, is to grow the heart out.

ANSWER.

If the acroſpire be the heart of the malt, as it undeniably is, and if it cannot be had by growth; then, to ſay that it is growing the heart out, is againſt all reaſon; for it muſt be growing the heart more in: but if it be

be ſaid to grow the heart out in any ſenſe, it muſt be growing the heart out of the pockets of the ſubjects into the pockets of the merchants and foreigners: for if the beer was as it ſhould be, leſs wine would be drank.

OBJECTION II.

To grow the malts to ſuch a length, would engender ſo much chive, that it would be a cheat to the buyer.

ANSWER.

To the buyer that ſells again it would be no cheat; becauſe, what he buys, that he ſells again.

OBJECTION III.

The chive cannot be got clean off from long light malts, and therefore it muſt prejudice the beer.

ANSWER.

The chive that is upon ſuch malts can be no prejudice to the beer; becauſe the heart, viz. the acroſpire is brought to ſuch a perfection, that it prevails over all; and the chive of ſuch malts is, by the ſtrength of the acroſpire, made much ſweeter than the chive of ſhort malts; ſo that it is rather a help to the wort, than a prejudice.

OBJECTION IV.

Malts that are run out to acroſpire, will have little or no flour in them. Therefore it is impoſſible for them to make good beer.

ANSWER.

If the goodneſs of the beer depended on the flour of the malt, then ſhorts muſt produce the beſt beer; but that they do not, is too apparent at this day. Therefore, the waſting of the flour in order to gain the acroſpire, is that on which the goodneſs of the beer depends.

OBJECTION V.

But malts grown to that degree will be like ſhag tobacco, fit for nothing but exportation.

ANSWER.

To be fit for exportation was ſomething, when time was that they never wanted a market in Holland, though ever ſo great quantities were carried thither. But the Hollanders are not ſuch fools, as to give their money for that which is fit for nothing.

OBJECTION VI.

But if acroſpired malts be beſt, why did our government put them down, as by an act in the year 1720?

ANSWER.

The government did not put them down with any deſign to prejudice the malt; but ſo much was exported, that it leſſened the revenue to ſuch a degree, that it would not anſwer for the officers employed in it.

OBJECTION VII.

Suppoſe that a man had a curioſity to try the difference: does he not run

a hazard of ſuffering by their being prohibited by law?

ANSWER.

It is looked upon that the act was principally deſigned againſt exportation, and to make the more ſecure work, it was thought fit to lay it againſt the acroſpire: yet, where there ſhould appear to be no real intention of that kind, it may reaſonably be ſuppoſed that the board would diſpenſe with it, upon the application of the officer; ſeeing it to be intended only for bettering the malt, and not to damage the king.

OBJEC-

OBJECTION VIII.

This opinion differs from city and country; yea, from almoſt all the world.

ANSWER.

Suppoſe it to be ſo, that does not invalidate the reality of the work; for in ſeveral things, the greateſt part of mankind act by imitation, more than by real underſtanding of the cauſes of what they do. I need only inſtance, the heating of wormwood ale, the throwing at cocks on a Shrove-Tueſday, the loading of waggons moſt before, the whiſtling to a horſe when he drinks, the ſpitting of hanſel when money is taken, and thelike.

OBJEC-

OBJECTION IX.

What if one ſhould offer a ſample of ſuch malts in Ware market?

ANSWER.

I do preſume they would be treated with the utmoſt contempt, and that the rig would be run upon their owner.

OBJECTION X.

If thoſe malts are not marketable, what advantage would it be for a man to make them?

A N-

ANSWER.

It is the miſery of the times, that good is refuſed, and evil choſen. The advantage at preſent would only be to a man's private ſelf, either to grind for retail, or to brew in his own office.

OBJECTION XI.

But to talk of growing them to ſuch a prodigious length as the Holland malts, is very ſurprizing. Suppoſe one ſhould venture to grow them a little more than is the common practice; becauſe one would be ſafe, for fear of an extreme, which may produce ſome unexpected bad effects?

ANSWER.

So far as you do grow them beyond the common way, ſo far you may find amendment; and if ſo, why not yet farther, and venture all effects?

OBJECTION XII.

The blade that is grown ſo long out, will dry off, and go among the chives; which muſt be a loſs.

ANSWER.

No loſs at all: for that which is within the ſkin will ſufficiently anſwer your purpoſe.

OBJEC-

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OBJECTION XIII.

But growing the malt out ſo much, will be ſome detriment to the colour; and our gentlemen run much upon pale beer.

ANSWER.

The growth is no detriment to the colour, for that comes from the ſmoak of your firing, according to the clearneſs or dulneſs of your fire.---But pray, why ſo much about colour?---A good horſe is never of a bad colour.

CONCLU-

CONCLUSION.

FROM our foregoing ſubject it is to be obſerved, that there are many perſons whoſe buſineſs, and perhaps great fortunes, depend chiefly on malts, and conſequently, as things now are, chiefly on ſhort malts; in which caſe we have ſeen how wretched a chance they ſtand. We have likewiſe ſeen, that the maltſter, the brewer, and the publican, make but little good of it, and that there are ſome who, perhaps, ſink their whole fortunes in it. The cauſe of this is readily perceived; for they pay their money for muck, inſtead of malt, which

which brings a great decay on the beer trade, and helps to advance the wine trade, and the punch houſes, becauſe of the bad qualities of the beers, which might be made otherwiſe.

From this plain diſcovery of the cauſe of theſe evils, how eaſily may a remedy be had, and that infallibly, without a farthing additional coſt? It is alſo farther to be obſerved, that here is a plain diſcovery of the cauſe of the badneſs of the beers, and an infallible remedy to be had without any additional coſt; ſo that any perſon to whom this is known, and who may have a mind to venture his fortune in the brewing trade, will find it adviſeable to make his own malts; I ſay, to make his own malts; for, to go to a maltſter to requeſt of him to make ſuch malts, would ſound to him as

ſtrangely as aſking him for one of his teeth to make a muck-fork of; he would laugh at you, for wanting malts grown ſo long, and would tell you, that it is the direct way to ſpoil them, and that he would not be guilty of ſo great a folly: ſo that if a brewer had a mind to come to rights, at preſent he muſt make the malts himſelf: for a turn cannot be expected in the maltſters, until the brewers eyes are ſo much opened as to reject the ſhorts in the market.

Therefore this ſerves to verify what I ſay, that to whomſoever this is known that may have a mind to venture his fortune at the brewing trade, can never have a better opportunity to take birth than now; and alſo the ſame opportunity offers to thoſe that are already in the buſineſs, to acquire the greateſt ſhare of trade to them-

themſelves; becauſe the truth of the work, as here diſcovered, is, in general, unknown to the world.

How ſhocking a thing is it to conſider, that ſo great an affair as the malt and brewing buſineſs is in this nation, and in which ſo many perſons of conſiderable fortunes are engaged, ſhould drop into ſuch a ruinous way and method! People miſleading and blindfolding each other, and one following another, until both fall into the ditch; not ſeeking or enquiring into the nature and quality of the matter on which their ſafety or ruin depends: or if any do go about to ſeek the cauſe, in order for a remedy, as ſome have done in this affair; their minds are preſently roaming and wandering after ſome great curioſity which muſt be attended with ſome coſt and difficulty; and more eſpecially if it

ſhould be recommended by ſome gentlemen of figure: but if the remedy lie in a very mean inſignificant way, or be recommended by ſome mean inſignificant perſon, it is deemed not worth regarding; ſo lies quite out of their ſight, and is never like to be known to ſuch for their benefit. Truly this is the very caſe as to our malt; for the remedy and perfection of the work lies in ſo mean, low, and inſignificant a way, that it is quite overlooked by the generality of men.

Formerly, what a brave branch of buſineſs was malting and brewing! a buſineſs of ſuch certainty, that it would ſupport loſſes, embezzlements, and a generous way of living, and gain fortunes too to thoſe that have been able to ſtrike into it; which can very rarely now be ſaid of it, and that only

through

through this traditional evil of ſhort malts.

The ſame may alſo be ſaid of our malt diſtillers, and vinegar brewers; for they labour under the ſame evils, and will never, by all the arts and methods that man can invent, be able to recover, or come to rights, until the true key is taken up, which is long grown malts.

A SHORT

APPENDIX,

SHEWING

THE TRUE METHOD

OF MAKING

LONG MALTS,

To be ſweet and free from FIRE-FANG:

AND ALSO,

To Brew the ſame, for the BEER to be ſtrong and fit for Keeping.

The WHOLE taken from practical Proof.

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The true method of making Long Malts, which are a chymical preparation, in order to reduce certain bodies to the component parts that are required; and ſuch is the ſubject before us, conſiſting of three branches, which bear three diſtinct names or characters, viz. *Vegetation, Nutrition and Calcination.*

BEFORE we enter on this ſubject, let me beg leave to premiſe two or three things by way of caution to the maltſter.

The one is, not to chuſe a malt-houſe, if it can be helped, with a brick or pavement floor. Some gentlemen, who can afford it, think it a cleaner and more decent way, than on an earthen floor: but, for one bad conſe-

quence

quence, I cannot approve of it. My reaſon is, that if the malt ſhould happen to lie a little longer than uſual before it is turned, and get a little more heat than common, the bricks or pavement will retain that heat, like the bottom of an oven, ſo that the flooring can ſcarcely be called to temper again. Therefore a malting with an earth floor, will be found moſt natural and agreeable to the work.

The next thing to be obſerved is, not to ſuffer the malt-houſe windows to be perpetually open, as is too common in theſe late times, and which ſhews lack of judgment: for the malt-houſe, when there is wet corn on the floor, ought to be as cloſe as a wine vault; the air being very detrimental to the growth of the corn. Therefore both the walls and the windows of every malt-houſe ſhould be kept very cloſe,

cloſe, and that in all weather, both hot and cold, while there is wet corn upon the floor. No more light ſhould be admitted, than juſt enough for the malſter to ſee to turn his corn; and as ſoon as that is done, every part ſhould again be ſhut up cloſe. The good effects of this will ſoon appear.

Another obſervation is, that the kiln be not too big for one fire. Some I have ſeen of ſuch ſort, that let a man make his fire big or little, and beſtow ever ſo much labour in turning, he will find it difficult to make even work in the drying. A kiln for one fire ſhould be a true ſquare not above 15 or 16 feet every way, and a hog ſhould be built over the fire, to check the heat from the perpendicular part. This will be large enough for any one to be able to make even work.

The

The laſt thing by way of caution to the maltſter, and which is none of the leaſt, is, that he have ſkill in his barley. The way to judge of it is, to clip ſome of the corns in the middle: if the flower look white, it will anſwer for good malt; but if it clips with a lead coloured blue, the barley was petrified with wet in the field before it was carried in, and will not anſwer expectation in the malts.

Another ſign to be looked to is, over heat in the mow, called mow-burnt. This ariſes from carrying the barley in wet at harveſt, and from the green weeds that are in it, which, not being well withered, breed over heat in the mow. It is commonly known by a foxey reddiſh colour, but chiefly by the ſmell.

We now enter on the firſt branch of the work called Vegetation.

WHEN you begin to ſteep your corn in the ciſtern, you are to judge what your kiln will carry off at too dryings; for as it is deſigned for long growth, it will ſwell itſelf ſo as to lie of a great thickneſs on the kiln. Therefore you may judge what quantity to ſteep, ſo as that your kiln will carry it off at two dryings.

When your corn is in the ciſtern, and ſwimmed with liquor, give it, if the weather be mild and warm, five tides; but if it be ſharp, cold, or froſty, ſix.

After your officer has took his gauge in the couch, you are allowed to make it into a couch floor; which may

may be a ſquare of ſix or eight inches deep, and may lie ten or twelve hours, for a farther draining, before you ſtir it.

Now you are to ſee that you have room enough before you; for as the corn begins to germinate or fork out at the root end, it will begin to heat. Your care then muſt be to thin it at every turn, as you may ſee occaſion, to prevent the increaſe of that: for if, through neglect of turning, or by lying too thick, the corn gets a heat on the floor, the natural ſweetneſs of the back-ſpire will be deſtroyed. This is the bane of all the malts that have been made for years paſt, and of all the beer that has been brewed from them.

You muſt therefore be careful ſo to turn and lay your corn, as to ſecure it againſt heat: and your malt-houſe muſt be cloſe, according to the foregoing caution.

The next that follows will be the ſecond branch, viz. *Nutrition, to nouriſh the grain, and keep it alive on the kiln.*

THE ſigns to know when it will be wanting are theſe. After it has lain ſeven or eight days, take up an handful and carry it to the light, to ſee if any of the long fibres of the root begin to change, or turn a little browniſh; and alſo if it feels dry in the hand, and if the back ſpire of the greateſt part is not above half way up.

If the whole ſteeping lies all in one bed, as we will ſuppoſe it to do, obſerve to mark out the half of the bed which is next the kiln; then take a watering pot and water that half, afterwards turn it, and keep it ſeparate, to go firſt upon the kiln. Be not afraid of over doing it with the pot, for

for the corn will drink in the water. When it has ſoaked up the water, turn it; and as you work along, draw the back of the ſhovel over it, by way of ſmoothing of it.

Be ſure to turn ſo as to prevent a heat, and feel now and then at the bottom next the floor, whether there be a mull juſt perceivable by your hand: you muſt then prepare to turn, and in a night and a day you will ſee many or moſt of the ſpires begin to break priſon at the blade end.

There are always ſome that run wild, and put out their buck's-horns before the other are half way up: but thoſe we never mind, our buſineſs being to wait till all, or the moſt part be quite out; for that which is not quite out, is not malt; and if that one watering will not do, give it ſuch another, and turn upon it, and ſmooth as you

you go along. The ſame muſt be obſerved in regard to all the reſt of the corn.

The next and laſt branch is Calcination, or reducing of it into it's true property by fire.

SOME are of opinion, that when their bed is fit for the kiln, it is right firſt to give it a ſweat, that is, to throw it all into one heap, and ſo let it lie twelve or fourteen hours, that it may have a good heat, which will forward the drying, and ſave ſome fire, and alſo gain a little more growth in the back-ſpire, than it had on the floor. But if heat in the former part of the work be deſtructive to the ſweetneſs of the malt, I conclude that it muſt likewiſe be ſo in the latter, and therefore cannot make any conceſſion herein.

Your bed upon the kiln ſhould, when levelled, be five or ſix inches deep, or more. The deeper it is, the ſweeter the malt will be, provided you can work through it with your ſhovel.

There are two things which I would guard you againſt, *viz.* fire-fang, and a ſcorch. The fire-fang is at firſt, before the malt is hazeled; and the ſcorch after, before it is taken off. A fire-fang is a wet ſcorch, which comes by not turning the malt in time, before it is hazeled, and is plainly diſcovered in the beer; for the beer will then be over ſweet and bitter, with a foggy, cloggy, diſagreeable taſte in the throat. Moſt people do not know what it ails. The fire-fang proceeds likewiſe from a too briſk fire, which it is common to make at firſt, becauſe the corn is wet.

There-

Therefore due attendance in turning muſt be given till it comes to be hazeled; for thereby this evil will be prevented: and when it comes to be pretty well hazeled, then your fire muſt be ſlackened; for the vegetative part, which is the back-ſpire, is, though it be within the ſkin, of ſo tender a nature, that if your fire be too hot and fierce, it will periſh, and this will cauſe a weakneſs in the beer. Hence comes that old ſaying, *Soft fire makes ſweet malt.*

As to the degree of drying, every maltſter knows, that when the chive will rub off in his hand, it has been dried enough; and he then takes that couch off, and loads again.

From hence it may be obſerved, that the malting buſineſs requires both labour and ſkill, in thoſe that work

in it; and that he who has a flooring and a kiln going under his hands, ought not to be called off to do other jobs, as often ſome maſters do.

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THE

ANCIENT AND TRUE METHOD

OF BREWING

LONG MALTS,

FOR THE

BEER to be ſtrong and fit for Keeping.

The brewing of malt drink is a chymical preparation, and conſiſts of three diſtinct parts, which bear three different names or characters, viz. *Infuſion, Coagulation, and Fermentation.*

TO the firſt branch, which is called infuſion, ſignifies the letting or pouring in of liquor, in order to

ſteep out the virtue of that which it is let into, and that, with us, is malt.

In order for this, it is neceſſary that the malt ſhould be broken, but not too ſmall, if it can be helped: however, it had better be ſmall, than not at all broken.

By the way, let me here obſerve an overſight which I have remarked. It is, that ſome gentlemen are apt to put any unſkilful hand to grinding the malt; whereas malt that is ground with ſtones requires as ſkilful a hand as grinding of corn; or elſe they will ſuffer both in beer and yeaſt.

Another fancy which I have known in ſome who have money enough to fling away, is, that they think a pair of rollers beſt, only to preſs the malt and keep the flower, on a ſuppoſition that the beer will then be finer. This is, indeed, but a meer fancy, without foundation;

foundation; for if the ſkins be left whole, there will be ſome ſtoppage of the virtue required from the malt, and the beer will not be the finer. This I have proved myſelf, and found it to be a meer conceit, not worth any farther notice.

In the work then coming on, I ſhall confine myſelf chiefly to the common brewery, for that I have been moſt uſed to. As to the ſmall affairs of victualers and private families, it ſeems to me altogether needleſs to particularize them, becauſe the leſs is contained in the greater.

To proceed then. Let your malt be ground, and put it into your tun firſt; not imitating thoſe who let the liquor in firſt, pretending to take off the ſharp edge, and then pour the malt in upon it. Let your malt, I ſay, be put in firſt, to be ready; and while

your firſt liquor is heating, ſtep up to your copper-ſide, and ſtand and watch that it do not boil; but as ſoon as you ſee the little bubbles riſe, or rather the whites begin to roll under the top or ſurface of the liquor, dip your four fingers in, and if you find it bite ſharp, then damp and let off into the malt. To boil and cool makes a corrupt and uncertain liquor: for though you may cool a boiled liquor; yet this, notwithſtanding, becauſe it did boil, will not infuſe itſelf in the malt like a natural liquor not boiled: for ſuch a keenneſs is thrown into it, that it will clod the flower, not ſpend it ſelf ſo freely off the goods, and leave a ſluggiſhneſs in the grains.

This will be moſt eſpecially the caſe with ſhort malts: for the flour of malt, which has been calcined with fire, is a light, looſe, open bodied flour,

and

and muſt be kept open: but a liquor too fiery and fierce will bind it ſo that the worts will never run freely off the goods, and this will be a detriment to the brewer in his length.

Therefore a ſcald will infuſe and have no force, and will agree with all malts, whether new or old, ſlack, or whatever you pleaſe.

Suppoſing now your whole quantity of liquor to be all off in your malt; your next care muſt be, to ſtand and ſee that it be well broken up. Grudge not your time, but look over and point out where it may want to be put down; for your maſh will need no more ſtirring for that brewing.

Your maſh being now quite over, let it ſtand about half an hour, and then begin to ſpend tap: for as there commonly go two worts to the ſtrong, we would not rob the ſecond too much;

much; for the better it is, the ſooner it will boil off.

Your copper of liquor for the ſecond ſhould be in the ſame quality as the other, *viz.* as hot as can without boiling; and when you ſtrike off into the goods, let it down half over and half under, *viz.* the firſt half through the ſtuke, and the other half at top; and lay either a broad or a round board for it to run upon, that it may daſh all round the top of the goods, and all over them; after which your board may be taken away. You need not ſtir your maſh, for it will roll itſelf about as if it boiled. This maſh may ſtand according to your own diſcretion.

The next maſh that follows is for ſmall beer, commonly called the tail of ſmall. The officer of the exciſe diſtinguiſhes the worts by the following names. The firſt is called *hop*; the ſecond,

ſecond, *maſh*; and the third, *blue-jack*. This laſt is commonly laid on in cold liquor, out of the liquor back: for as the goods have before paſſed through two heats, it is judged that a contrary quality will ſtrike or extract more of the eſſence that is in them, than if they had another heat.

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Now follows the ſecond branch of the work of brewing, under the name of Coagulation, which ſignifies curdling, or reducing the worts to a thicker ſubſtance.

SUPPOSE now your firſt worts to be in the copper; it requires a little ſkill to judge of the fatneſs of the worts, in order to proportion the hops.

Some will weigh them in, and ſome will meaſure them by gueſs. Thoſe who chuſe to weigh them, commonly allow two pounds of good ſtout hops to a barrel.

In this part of the work now before me, I find myſelf obliged to lay open the two grand *noſtrums* or ſecrets which our celebrated working brewers do much

much value themſelves upon, for which ſuch great wages are given both in London and in the country, and for which alſo an hundred guineas are given with an apprentice. The one is, the taking off the firſt liquors on the malt, which I have already deſcribed above; and the other is, the myſtery of boiling to truth. If any of the above-mentioned gentry ſhould ſwear the peace againſt me, I hope ſome good body will be bound for me.

But I am now to deſcribe the myſtery of boiling, which, I may venture to ſay, is not underſtood by half the brewers who practiſe this buſineſs.

Your worts and hops being put together in the copper, and being brought to boil; let them boil ſmartly for about a quarter of an hour, or leſs, and then, with a diſh, or jet, take up a little to the light and blow in among it: if you

ſee

ſee the little nits appear thick in it, then continue boiling; afterwards take up a little more, and ſee if the nits are grown bigger, for you muſt boil on till they become large curds, or rags as we call them. This is the ſign of their having boiled enough to be taken off into the backs or coolers; in the doing of which there ſhould be a proper net at the end of the gutter, to catch the hops.

No time can well be fixed for the duration of the boiling, becauſe, the fatter the worts are, the ſooner they come on: but if any perſon that underſtands it, ſteps up to the copper ſide, though he never ſaw the worts go in, he can tell when they are enough.

If any be ſo weak as to aſk thoſe gentlemen, the brewers, how long they commonly boil their worts? They will

will anſwer, till Peter comes with his key to let them out. The boiling of the ſecond worts muſt be ſubjected to the ſame rule with regard to the hops, as for the firſt.

As to the tail of ſmall; when it is in the copper, put back about half the hops that have been boiled already in both the others, make them boil out that one fire, and then away with it.

We are now come to the third and laſt branch of the work, called Fermentation.

THE uſe of this is, to ſwell or puff up the body of the worts by an acid, which is yeaſt, in order that the particles may be opened, and the ſpirit be rarefied and made to aſcend, thereby to free itſelf from all the foul and graminous part, which is an enemy to the ſpirituous part: for all fermentation, and all ſtrength and ſpirit in the beer, by which it is enabled to live and keep long, comes from the ſubſtance that it is drawn from, which is malt.

The method of fermentation is, when your firſt worts are off the copper, and a little ſtill in the back, let down a little, though they be hot, into

to your working tun, juſt to lower the bottom half an inch deep, or leſs; to let that lie till it be as cold as the weather will make it, and then to put in your yeaſt deſigned for ſtore, and let it lie until the other worts are in temper to let down to it. Obſerve, that when the weather is very warm, they cannot be too cold; but in cold weather they muſt be blood warm. When the greateſt part is down, ſtir it well together; then ſhut up the tun cloſe, and let it lie, to ſee whether the liquor goes to ſleep or to work. If it ſeems to ſleep, ſtir it up again to wake it, and mind to keep back a little of the ſecond worts, for a tail to let down juſt before you cleanſe. This will keep the beer working a due time in the barrel: for the more it works in the barrel, the leſs bottom it will have in the drawing.

The ſigns by which to know when it is fit to cleanſe is, that the top of the head will begin to turn thick and ſtiff, like yeaſt, and be ready to flab down. Then is the time to cleanſe: for that head ſhould not be ſuffered to fall in the tun.

N. B. If the weather chances to be very cold, care muſt be taken not to under baum the wort.

The following I offer as a piece of advice to any who ſhall pleaſe to take it. I give it as I have found it in my own experience, *viz.* not to let your working tun to be ſet in the ground; for this will give it, at certain times, ſuch a chill that it cannot be kept in due temper. Therefore the beſt way is to ſet it upon ſcantlings above ground, and as much out of the air as poſſible. If it be ſet under ſome upper floor, let it be curbed cloſe up

to

to the top with convenient doors, for theſe malts will work to a very great height.

Here I note one common objection which I have met with, *viz.* that the beer may be over worked, and ſpend itſelf too much. I could eaſily ſay enough ſoon to overthrow the whole of this doctrine: but it is, in fact, ſo very puerile, that I chuſe rather ſtill to leave it for the amuſement of ſuch as are ſilly enough to believe it.

One precept more may not be amiſs to our common brewer. His guile being cleanſed, and in the working ſtorehouſe, he ſhould have no more gutters to work into, than will juſt ſave yeaſt enough for the next ſtore; but ſhould work into keelers, two barrels to one keeler: for the yeaſt that is in the gutters muſt lie till the barrels are off, and it will then be

quite ſolid: but when there comes a neceſſitous time, the bakers will take it away out of the keelers, while it is light, becauſe it will then fetch the moſt money.

It is farther to be noted, that there will be, by the working ſo briſk, two fillings before they ullage them to go out, and that the firſt filling ſhould not be until the ſobs are quite down at the bung; the ſecond as you pleaſe.

All common brewers ſhould, for their own ſakes, be as careful as poſſible to prevail with the owners of the cellars which they ſerve, to keep thoſe cellars ſo cloſe, that there may be need of a candle to draw by.

I cannot conclude this work without noticing one more material thing, which is, that our gentlemen common brewers are very apt to covet a great ſtock of old malts. But in this they ſurely

ſurely are to blame, for when malts come to be two or three months old, they begin to ſlacken and petrify, decay in their ſtrength, and breed weevils abundantly. This is particularly the caſe of our new-faſhioned ſhort malts; in which alſo, if the maltſter be ordered to dry them a little higher than uſual, the weak back-ſpire that is in them is quite periſhed with the fire. Now I would aſk any one, whether ſuch malt can poſſibly make ſound ſtrong beer? A private gentleman who makes his own malts for his own brewing, has a better advantage; becauſe, when his malts begin to ſlacken, he can freſhen them again upon his own kiln: and alſo, if he can have his barleys in at ſuch a price as he likes, he need not to make more than his occaſion requires; it being better for him to keep it in barley, eſpecially as there

are not above two months during which he need deſiſt from making, *viz.* July and Auguſt. He would therefore be to blame in brewing with old ſlack malts, in which there certainly is a loſs both in ſtrength and in yeaſt.

Whoever ſets about freſhening his malts, ſhould give them a thorough heat with a ſoft fire, and draw a line of thick tar all around the kiln at the diſtance of about a foot above the malt. By this means the weevils, if there be any in the malt, being driven out of it by heat, will be catched in their attempt to eſcape by running up the walls, and will ſtick in the tar, where they will periſh.

Alſo, if any weevils be in the malt-houſe, or in the malt-chambers, make a pail-full of good ſtrong tobacco water, then take a large bruſh, like a white-waſhers, and with it daſh this liquid

liquid into the cracks of the walls, and ſweep them over: do this as often as you ſee occaſion.

Weevils are a very great prejudice to the beer, and to the health of thoſe who drink it. Nothing breeds them more than a great ſtock of old malts.

Theſe things I offer to the public as the rudiments of the buſineſs of malting and brewing. If they are put in practice, ſome brighter genius may undoubtedly ſee cauſe to favour the public with farther improvements.

N.B. The proper weight of a buſhel of true malt is thirty two pounds. So much as it weighs more, ſo much the worſe it is; and by ſo much as it weighs leſs, it is in proportion the better. This is a good rule for brewers to chuſe by.

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ADVERTISEMENT.

The once famous old Engliſh claret, commonly called bullock's blood, ſo much renowned in it's time, preferable to all foreign wines, both in ſtrength and taſte, cheering and wholſome to the body, and for which there once was a prodigious call among the gentry and others, at 6*d* per bottle or wine quart; but ſince the innovation of ſhort malts has come in faſhion, the art of making it has been quite loſt, at leaſt among the dealers.

This therefore to give notice, that any publican may, after his beer is laid in his cellar, make it, if he thinks proper, without the knowledge of his brewer, or of any ſervant about him. A receipt of the true preparation of this once highly valued drink, may be had for half a guinea. Inquire of the publiſher of this work.

FINIS.